

PREP Kitchen Essentials

www.prepkitchenessentials.com

Cooking Class Schedule

562.430.1217

September 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15 6:30-9p \$75 Grilling Indoors and Out	16 6:30-9p \$75 Three Great Chicken Dinners	17 6:30-9p \$75 Pasta Workshop	18
19	20 6:30-9p \$75 Learn To Cook ADVANCED Series Week 1 (Sep)	21 6:30-9p \$75 Learn To Cook Series (Sep) Week 1	22 6:30-9p \$75 Dinners From Provence	23 6:30-9p \$95 Sushi Workshop	24 6:30-9p \$75 Tastes of Spain: Tapas and Paella	25
26 2-4:40p \$75 Parents and Kids Cook Together	27 6:30-9p \$75 Learn To Cook ADVANCED Series Week 2 (Sep)	28 6:30-9p \$75 Learn To Cook Series (Sep) Week 2	29 6:30-9p \$75 Knife Skills	30 6:30-8:30p \$35 Cheese Tasting With Venissimo Cheeses (domestics)		

October 2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 6:30-9p \$75 Girls Night Out	2
3 1-3:30p \$75 Cakes and Pastries: The Basics	4 6:30-9p \$75 Learn To Cook ADVANCED Series Week 3	5 6:30-9p \$75 Learn To Cook Series (Sep) Week 3	6 6:30-9p \$75 Best Seafood Recipes	7 6:30-9p \$75 Chinese Dim Sum	8 6:30-9p \$75 Romantic Parisian Dinner	9
10 1-3:30p \$75 Cupcakes!	11 6:30-9p \$75 Learn To Cook Series (Oct) Week 1	12 6:30-9p \$75 Risotto and Gnocchi Workshop	13 6:30-9p \$75 Bon Appetit! Recipes of Julia Child	14 6:30-9p \$75 Thai Favorites	15 6:30-9p \$75 Succulent Steaks and Dark Chocolate	16
17	18 6:30-9p \$75 Learn To Cook Series (Oct) Week 2	19 6:30-9p \$75 Vegetarian Cooking	20 6:30-9p \$75 Easy Italian Dinners	21 6:30-8:30p \$35 Cheese Tasting With Venissimo Cheeses (france)	22 6:30-9p \$75 Fish Basics	23
24 1-3:30p \$55 KIDS Halloween Tricks And Treats	25 6:30-9p \$75 Learn To Cook Series (Oct) Week 3	26 6:30-9p \$75 French Bistro Favorites	27 6:30-9p \$75 Stocks and Soups	28 6:30-9p \$75 Tastes of India	29 6:30-9p \$75 Girls' Night Out: Appetizers and Hors d'oeuvres	30

Perfect Edge Knife Sharpening Available at PREP

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All of our classes are hands-on and 100% participatory unless marked demonstration, demo or lecture. Each class lasts approximately two and a half to three hours and includes a meal and comprehensive instruction. Our luxurious kitchen is state-of-the-art, *sparkling clean* and roomy, participants use only the finest ingredients, tools and appliances.

PLANNING A PARTY OR PRIVATE EVENT? PREP's cooking classes are perfect for special occasions of any kind. Extraordinary food, a beautiful venue, gracious hosts, familiar faces—all key ingredients of a memorable gathering, whatever the reason, including:

- ◆ Parties and Dinner Parties
- ◆ Corporate Events and Team Building
- ◆ Non-Profit Groups
- ◆ Children's and Adult's Birthday Parties
- ◆ Mother - Daughter - Father - Son - Parent - Child
- ◆ Social Clubs, Cooking Groups, Etc...

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Don't Miss Out On Free Class Offers, Discount Offers and More

Customers on our [email mailing list](#) receive free class offers, monthly discount offers, recipes, special event invites and much more. If you received this schedule in the mail, we don't have your email address. If you would like to receive free class offers and more, just email us at prepessentials@yahoo.com and we will add you to our email mailing list. Be sure to include your full name and mailing address so we can update our records accordingly.

Rave Reviews for PREP Cooking Classes:

******* Five out of Five Stars Yelp:** I've been to Prep to take several of their cooking classes, and I've been nothing but impressed. Most cooking classes in the area are the sort where the chef demonstrates and you get a recipe, but Prep is all about hands-on learning. Each class is structured so that you learn the recipes and science behind the dishes, then break up into teams to make them. The classes end with a meal where you eat your creations. All in all, I have to say my experiences at these classes have been excellent and I look forward to using the skills learned going forward. I truly enjoyed the teacher, she has a fantastic capability for patience with us! -- Rachel J. Huntington Beach

******* Five out of Five Stars Yelp:** The cooking class experience would be a GREAT bday gift or date night. So fun and you get to meet a few other people, share wine, messy hands and good times... definitely worth it! -- Skylar R. Long Beach.

******* Five out of Five Stars superpages.com:** Beautiful store, lots of goodies and great classes. LH Aliso Viejo.

Perfect Edge Knife Sharpening Available at PREP

Get a professional, razor sharp edge on all knives, scissors, garden tools and most blades.

Knives sharpened on Mondays (except the 5th Monday of any month)

Drop off anytime, pick up Tuesdays anytime.

VOTED BEST KNIFE SHARPENER IN LA 2009 by LOS ANGELES MAGAZINE

PREP KITCHEN ESSENTIALS

12207 Seal Beach Blvd, Seal Beach CA 90740 562-430-1217

We are located in Seal Beach, CA, in the beautiful Shops at Rossmoor, between Peet's Coffee and Ann Taylor Loft, near Chico's and Coldwater Creek.

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Registering for Classes: All class reservations are confirmed upon registration or enrollment. For online registrations, a confirmation is automatically sent to the "Bill To" email address as provided in the order. We cannot be responsible for undelivered or bounced back online confirmations due to spam filters or firewalls. For phone registrations or for registrations made at our store, a confirmation will be provided at that time. Arrive 15 minutes prior to your class as classes start on time. If you have a coupon or gift certificate for the class, please mention when registering and coupons and gift certificates must be presented at check-in. **Exchanges, Credits and Refunds:** Should you need to cancel a reservation for a class, you will receive a full refund for any cancellation made **four** (4) days before the class date. Cancellations made three (3) days or fewer before the class date will incur a 30% "cost of goods" fee with the remainder put on a Cooking Class voucher that can be applied toward a future class. No refunds, exchanges or vouchers will be given to cancellations made on the day of the class or no shows. Changes and cancellations may be made in person or by calling our store at 562-430-1217. Due to timing issues we cannot accept or honor email cancellations. In the event we cancel a class a full refund will be given. **Substitutions and Class Format:** We reserve the right to substitute ingredients, menu items, recipes and instructors. Unless noted otherwise, all our classes are hands-on and participatory in style. The exceptions to the hands-on format are classes labeled as "Demonstration" or "Demo" or "Lecture".

PREP voted Best Housewares in Orange County 2008, 2009, 2010 by City Voter My Fox LA